

## Starters

### Marinated char from the Kundelfinger farm

on Ittingen apple-cucumber yoghurt dip and potato crisps  
17.–

### Tongue carpaccio from Ittingen veal

with roasted Ittingen calf's sweetbread and green Thurgovian asparagus salad  
with a wild herb dressing  
19.–



### Spring salad

crisp leaf lettuce with radishes, cucumber cubes  
colorful Thurgovian cherry tomatoes and Ittingen cream cheese cubes  
served with roasted seeds and homemade black croutons  
14.–  
with roasted Ittingen calf's sweetbread + 4.–



### Vitello Tonnato

Thin slices of rose roasted Ittingen veal with creamy tuna sauce  
served with a green Thurgovian asparagus salad  
as a starter 23.– / as a main course 34.–

### Taboulé salad

a mixed bulgur salad with cucumber cubes, minced tomatoes, lime juice  
roasted nuts and fresh mint  
15.–



## Soups

### Cream of wild garlic soup

with homemade black croutons  
10.–



### Cream of white asparagus soup

with homemade lemon croutons  
10.–



## Intermediate courses

### Peperonata with pine nuts

with cheese espuma and smoked Ittingen ham  
15.–



## Main Courses

### Marinated Alpstein pork belly

on green Thurgovian asparagus with mashed celery and roasted onions  
34.–

### Thurgovian asparagus risotto

with green asparagus, sautéed oyster mushrooms, creamy Ittingen cheese  
baked tomatoes and baked rocket salad   
31.–

**KARTAUSE ITTINGEN**  
\*ZUTATEN 100% ITTINGEN UND  
NACHBARSCHAFT\*  
10-KILOMETER-MENU

### Soy Stroganoff

Soya strips in paprika cream sauce with onions, bell pepper  
mushrooms and Ittingen pickles   
served with saffron tagliatelle  
28.–

### White Danube Asparagus

served with homemade hollandaise sauce and Ittingen rosemary potatoes  
32.–

with Ittingen raw ham or Ittingen boiled ham + 7.–  
with cold smoked salmon from the Kundelfinger farm + 12.–  
with homemade vegan falafel balls and tomato dip + 9.– 

## Ittingen signature dish

### Kartäuser Pfännli

pork medallions from the Alpstein region with Ittingen rosemary cream sauce  
homemade Spätzli and Ittingen apple-chutney   
37.–

### Veal escalope from our farm

with homemade spätzli, mixed vegetables and served with Ittinger Gravados sauce  
41.–

### Ittingen Osso Bucco "Gremolata"

with braised vegetables, served with mashed sweet potatoes  
and green Thurgovian asparagus  
35.–

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### Ittingen 0-kilometer beef burger

with cheese and bacon from our farm, Ittingen pickle, red wine onions  
Ittingen sour cream in a homemade bun  
32.–

**KARTAUSE ITTINGEN**  
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0-KILOMETER-MENU

optionally with crispy XL French fries or cabbage salad  
4.–



## Fish

### Thurgovian fresh water fish-paella

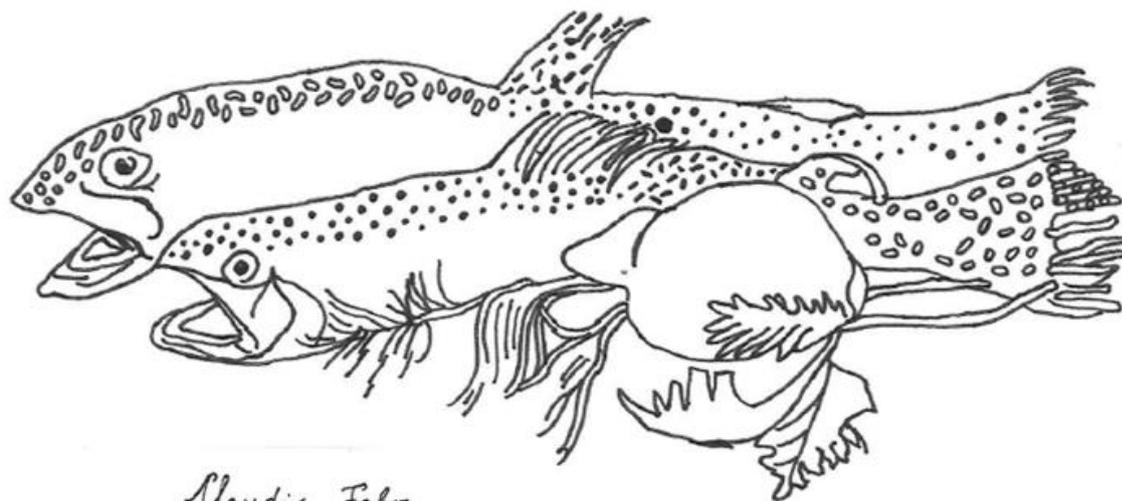
with rainbow trout, salmon trout and arctic char from Kundelfinger Hof  
served with saffron-vegetable rice, fresh herbs and lemon slices

39.–

### Swiss pike-perch stripes baked in Ittinger Amber beer dough

with fried Ittingen potatoes, vegetables and tartar sauce

36.–



Sujet gestaltet vom unserem betreuten Mitarbeiter Claudio Fehr

### 0 kilometer philosophy - 100% taste

In a 0-kilometre menu, our kitchen team combines the best ingredients from our cheese dairy, butchery, nursery, wine cellar, orchards, granary and bakery.

We are proud to be able to use so many products from our own estate in the Ittingen kitchen. Our products are of the highest quality and could not be fresher.

For products that our farm cannot supply, we use 95% **Swiss products** – whenever possible selected local products from **local and regional producers**. All meat comes from our own estate farm or from other farms nearby. We are currently in the process of converting to free-range pig farming. Until we are ready, we temporarily obtain our pigs from Herdern Castle and process them in our own butchery.



## A Dessert sweetens Life

### Chocolate-hazelnut cubes

with Thurgovian apple sorbet

10.–

### Homemade éclair

with Bavarian cream and rhubarb compote

10.–

### Ittingen iced coffee

Vanilla ice cream, coffee, homemade amarettini and whipped cream

12.–

## Coupes

### The sinful

chocolate and vanilla ice cream

with Klostercake and Edelbittercake cubes served with whipped cream

12.–

### Coupe Romanoff

Vanilla ice cream and strawberry ice cream with Thurgovian strawberries and whipped cream

12.–

### Coupe Rhubarb

Homemade rhubarb-joghurt ice cream with rhubarb compote

Thurgovian strawberries and almond crumble

11.–

### Lactose free and vegan

Homemade chocolate cake with orange salad

9.50

## Ice cream and sorbets

marzipan-sour cherry ice cream, vanilla ice cream, chocolate ice cream and coffee ice cream  
sweet cider sorbet

per scoop 3.50 / whipped cream 1.50

### Homemade

Ittingen yogurt-rhubarb ice cream, quince sorbet

per scoop 4.- / whipped cream 1.50

## Homemade Tarts and Cakes from our pastry shop

please ask our service staff

### Cheese

#### Ittingen cheese platter

Farm cheese, cloister cheese, Vesper cheese and Ittingen Brie with home-made pear bread  
sourdough bread, walnuts and dried Ittingen apple rings

17.–

